



GRAPE-TO-GLASS

wines worth sharing

Pasqua '11 Minutes' Rosé 2021

Grape Varietals:	50% Corvina, 25% Trebbiano, 15% Syrah & 10% Carménère.
Growing Region:	Lake Garda, Verona - Italy
Chief Winemaker:	Giovanni Nordera



As with all good rosé wines - this Pasqua '11-Minutes' Rosé brings a big smile to my tastebuds. I have known Cecilia Pasqua and her cousin Giovanni for many years, and have seen this wine from concept, visited the vineyards from which the grapes are sourced, through to an international success.

This dynamic rosé interpretation is crafted from a mix of indigenous and international varietals like Corvina and Trebbiano di Lugana - along with Syrah and Carménère.

The name '11 Minutes' refers to the duration of the skin contact, and the soft pressing of these grapes. During this focused length of time Giovanni extracted the elevated notes from the grapes and obtained a soft rosé hue that characterises this wine. It was then transferred to a stainless-steel tank where it remained for around 11 hours, for subtle flavour development. Once fermentation was finished, the wine remained in contact with its lees for about 3-4 months, before being filtered and estate bottled.

Corvina is one of the principal varietals in the region and was chosen for its floral aromas it gives the wine as well as adding balanced acidity. Trebbiano adds a touch of elegance, the Syrah gives ripe fruit and subtle spice notes and the Carménère gives structure and extended mouth feel.

This rosé has an elegant aroma expressing small wild strawberries, raspberries and pink grapefruit notes. On the palate, the soft touch in the winery has resulted in a vibrant and upbeat expression, showcasing chilled raspberries, peaches skin and pink-grapefruit flavours, with a generous splash of citrus celebrating the wines natural fruit acidity, and resulting in a vivacious finish.

Treat yourself - this wine is definitely worth sharing.

This 2021 Pasqua '11 Minutes' Rosé has 12.5% Alc./vol. A dry style with residual sugar of 5g/L. Chill gently and serve in an aromatic wine glass at 8°-9°C.

Cellaring Potential:

Drinking perfectly well this coming season; plus will age and hold nicely for another 12 - 18 months.

Food Pairing Suggestions:

Perfect wine pairing with scallops, prawns, sushi & sashimi, salmon ceviche, tuna salad, fresh crayfish, stuffed crab and also with chilled slices of fresh watermelon - *enjoy.*



A vivacious style Rosé, with a charismatic personality.